

# COCKTAILS

## Raspberry/Peach Fizz

Raspberries and raspberry liqueur or peach syrup topped with prosecco. Just darling. **6.95**

## Aperol Spritz

Aperol topped with prosecco and a dash of soda. Treat yourself to some Italian Riviera sunshine. **6.95**

## Passionfruit Mule

Spice up your Ketel One vodka with a kick from ginger ale, Passoa passionfruit liqueur and fresh lime juice. **6.95/19.95 pitcher**

## Amaretto Sour

Disaronno balanced with lemon and a hint of vanilla, shaken hard. Bob's your uncle. **6.50**

## MARTINIS

### Prosecco & Passionfruit

Ketel One vodka mixed with tangy Passoa passionfruit liqueur, pineapple juice and topped up with prosecco. A modern classic. **7.50**

### Espresso

Vanilla vodka and our own cold brew coffee syrup blending sweetness with a deep, rich coffee finish. Guaranteed to put the spring back in your step. **6.95**

### Baileys Chocolate Orange

A classic combination. Baileys, Cointreau & crème de cacao shaken with a splash of milk and dusted with chocolate. Decadent, silky heaven for those with a sweeter tooth. **6.95**

## Apple & Blackberry Crumble

A smooth Autumn tippie created by Nicole Pickard from Estero Lounge. Bulliet Bourbon, blended with blackberry liqueur, vanilla syrup, apple and lemon juice. **7.50**

## Winterberry Gin Sling

Tanqueray gin and raspberry & rosehip kombucha syrup, lengthened with fresh lemon juice and soda. Not forgetting the cherry on the top for a Singapore Sling finish. **7.50**

## MOJITOS

### Classic

Keep it simple with Ron Barceló rum, fresh lime and mint. **7.25**

### Raspberry

Pimp it up with fresh raspberries & raspberry liqueur. **7.50**

### Blood Orange

Muddled with orange and blood orange syrup. **7.25**

## Long Island Spiced Tea

I say old chap, be a good fellow and mix me up a concoction of gin, Cointreau, spiced Kraken Rum and Cazcabel Blanco tequila topped with cola, there's a good sport. **7.50/21.50 pitcher**

## Cherry Bakewell

Take cherry juice and amaretto, gently mix with Ron Barceló rum, add a drop of caramel syrup to sweeten, bake (or rather shake) and garnish with a cherry for the perfect Cherry Bakewell. **7.95/22.00 pitcher**

## Bloody Mary

The ultimate brunch tippie made with Smirnoff vodka, Worcestershire sauce, Tabasco and tomato juice. How spicy would you like it? **7.50**

# WINE

## WHITE

175ml/250ml/Bottle

### Fauno, Viura

4.10/5.50/15.75

Valencia, Spain

*Fruity and easy drinking blend of viura and sauvignon blanc*

### Cape Heights, Sauvignon Blanc

4.50/5.95/17.25

Western Cape, South Africa

*Zesty and bright*

### GPG, Garganega Pinot Grigio <sup>ve</sup>

4.75/6.40/18.25

Garda, Italy

*Light, crisp and bone dry*

### Sierra Grande, Chardonnay <sup>ve</sup>

5.25/6.95/19.95

Valle Central, Chile

*Clean and crisp with bright tropical fruit*

### Wanderlust, Sauvignon Blanc

5.70/7.70/21.95

Marlborough, New Zealand

*Aromatic, zesty and fruity*

## ROSÉ

175ml/250ml/Bottle

### Ancora, Barbera Pinot Noir Rosé <sup>ve</sup>

4.75/6.40/18.25

Monferrato Chiantello, Italy

*Pink and quaffable!*

### Another Story, White Zinfandel Rosé

5.15/6.95/19.95

California, USA

*Off-dry, seductive and approachable*

## RED

175ml/250ml/Bottle

### Bodegas Borsao, Garnacha

4.10/5.50/15.75

Campo de Borja, Spain

*Soft, juicy, medium-bodied red*

### Mucho Mas, Merlot <sup>ve</sup>

4.60/6.20/17.75

Valle Central, Chile

*Really easy drinking Merlot*

### Benjamin, Malbec <sup>ve</sup>

4.90/6.65/18.95

Mendoza, Argentina

*Bright, fruity and lovely finish*

### Vega del Rayo, Rioja Tempranillo <sup>ve</sup>

5.15/6.95/19.95

Rioja, Spain

*Great value classic Rioja*

☀ All white, rosé and red wines available in measures of 125ml ☀

## SPARKLING

125ml/Bottle

### Palladiano, Durello Brut <sup>ve</sup>

3.95/22.95

Veneto, Italy

*Lesser-known, great alternative to Prosecco!*

### Fontessa, Prosecco <sup>ve</sup>

4.40/25.50

Venezie, Italy

*Everyone's favourite party wine*

### Mirabello, Pinot Grigio Rosé Spumante <sup>ve</sup>

27.95

Pavia, Italy

*Fresh and delicious sparkling Rosé*

### Charles Chevalier Brut d'Honneur,

39.95

**Champagne** <sup>ve</sup>

Champagne, France

**TURN OVER TO SEE BEERS, CIDERS & SPIRITS**

ve vegan gf gluten free

## BEER & CIDER

### DRAUGHT

	Half/Pint
Beck's Vier 4.0%	1.95/3.80
Stella Artois 4.8%	2.25/4.35
Estrella Damm 4.6%	2.30/4.50
Goose Island Craft Beer <i>Please ask your server</i>	from 4.75
Bath Ales Dark Side 4.0%	2.10/4.05
Stowford Press Cider 4.5%	2.00/3.90

### BOTTLES & CANS

Corona Extra 330ml 4.6%	3.95
Peroni 330ml 5.1%	3.95
Budvar 330ml 5.0%	3.95
Cornish Orchards Blush 330ml 4.0%	4.25
Old Mout Cider 500ml 4.0%	4.50

### LOW ALCOHOL/GLUTEN FREE

Budvar B:Free 330ml 0.5%	3.00
Brew Dog Nanny State 330ml 0.5%	3.95
Brew Dog Vagabond gf 330ml 4.5%	4.10
Daura Damm gf 330ml 5.4%	3.95

## SIGNATURE GIN & TONIC

### Burleighs

A large serve of Burleighs gin, inspired by the ancient forests of Charnwood, Leicestershire. Pink grapefruit is added to balance the botanicals. **7.95**

### Chase GB

Distilled by the Chase family in Hereford, GB gin mixed with Belsazar Rosé vermouth and finished with raspberries. **7.95**

### Hendricks

The distinctive flavour of this Scottish gin is blended with St. Germain elderflower liqueur and served with cucumber. **7.95**

## SPIRITS

### VODKA

Ketel One Citroen 40%	3.50
Ketel One 40%	3.55
Chase English Potato 40%	3.80
Grey Goose 40%	3.95

### RUM

Duppy Share 40%	3.55
The Kraken 40%	3.85
Gosling's Black Seal 40%	3.85

### GIN *Please ask about our regional gin*

Tanqueray 43.1%	3.25
Burleighs 40%	3.70
Chase GB 40%	3.75
Hendricks 41.4%	3.90
Bathtub 43.3%	4.00

### PINK GIN

Warner Edwards Rhubarb 40%	3.95
Mombasa Strawberry Edition 37.5%	4.10
Chase Pink Grapefruit 40%	4.30

## PUDDINGS

*Ooohh!  
Go on them...*



### The Lounge Sundae v 5.95

with your choice of...

- Brownie pieces and chocolate sauce
- Raspberries and berry compote
- Sticky toffee pieces and salted caramel sauce

### Sticky Toffee Pudding v 5.50

with vanilla ice cream and salted caramel sauce

### Vanilla Cheesecake v 5.50

with salted caramel sauce and banana

### Warm Chocolate Brownie v 5.50

with vanilla ice cream and chocolate sauce

### Churros v 5.95

with chocolate and salted caramel dipping sauces

## TEA

Pot of Clipper Everyday or Decaf Tea 1.95

Teapigs Whole Leaf Teas 2.30

- Earl Grey
- Honeybush & Rooibos
- Mao Feng Green
- Peppermint
- Chamomile
- Lemon & Ginger
- Jasmine Pearls
- Super Fruit

## COFFEE

Cup/Mug

Espresso 2.00

Double Espresso 2.20

Americano 2.10/2.30

Flat White 2.50

Cappuccino 2.30/2.60

Latte 2.30/2.60

Filter Coffee 1.50/1.75

Macchiato 2.30

Mocha 2.60/2.90

Hot Chocolate  
2.30/2.60

Affogato 2.90

Iced Coffee 2.70

Babyccino 95p

Extra Shot  
of Coffee 80p

Flavoured Syrup 65p

**DAIRY FREE MILK  
ALTERNATIVES AVAILABLE**

## MILKSHAKES 3.25

Vanilla • Chocolate • Strawberry • Banana

## JUICES

Orchard Pig Juices 250ml 2.95

Totally Minted • Deeply Rooted • Apple Tingler

Frobishers Juices 250ml 2.75

Bumbleberry • Cherry

Cawston Press Kids' Juices 200ml 1.95

Apple & Pear • Apple & Mango • Apple & Summer Berries

Freshly Squeezed Orange Juice 2.95/4.50

## SMOOTHIES

Frobishers Super Smoothies 250ml 3.25

Citrus Roots • Fruity Beets

## SOFT DRINKS small/large

Fentimans 275ml 2.95

Gently Sparkling Elderflower • Rose Lemonade • Traditional Ginger Beer

Cola 1.60/2.60

Diet Cola/Lemonade/Mediterranean Tonic 1.50/2.40

Coca-Cola 330ml bottle 2.95

Diet Coke 330ml bottle 2.50

## WATER

Mineral Water 330ml/750ml 1.95/3.90

Sparkling • Still

## HOMEMADE DRINKS

Sherbet Lemonade 2.85

Fresh lemon juice, sugar syrup and lemon sherbet, topped with soda

Cooling Lemonade 2.85

Fresh lemon juice, sugar syrup, mint and cucumber, topped with soda

Pink Lemonade 2.85

Fresh lemon juice, raspberries and elderberry syrup, topped with soda

Watermelon Iced Tea 3.85

Ice-cold tea and watermelon syrup shaken with fresh lemon juice, topped with soda

Berry Delight 3.85

Apple juice, Frobishers bumbleberry juice and freshly squeezed lime

Orchard Mojito 3.95

Apple, pink grapefruit and lime juice with mint and cucumber

Virgin Mary 3.75

Worcestershire sauce, Tabasco and tomato juice over ice.

How spicy would you like it?

**PLEASE PLACE YOUR  
ORDER AT THE BAR**

*Don't forget your table number*